

appetizers

CHARRED LEEK & POTATO SOUP ●	13
house-made soup, diced chives alternate vegan soup upon request	
BEETS & WHIPPED BLACK PEPPER CREME FRAICHE	19
radicchio, agave & onion ash furikake	
MIXED BABY GREEN SALAD ▼●	17
tomato, onions, walnuts, radish, lemon thyme vinaigrette add organic chicken....10, shrimp, salmon or steak...16, diver scallops....20	
ROMAINE & VEGGIE CAESAR ●	18
red onion, cucumber, tomato, radish, romano cheese, croutons add organic chicken....10, shrimp, salmon or steak...16, diver scallops....20	
ARUGULA & LADY APPLE SALAD ▼●	18
spiced pepitas, goat cheese, shaved vegetables, champagne vinaigrette add organic chicken....10, shrimp, salmon or steak...16, diver scallops....20	
CREAMY TRUFFLE RISOTTO ▼●	24
parmesan, black truffle, brown butter	
ARTISAN CHEESE PLATE ●	26
4 locally curated cheeses with local honey, quince, crostini, marcona almonds	
ROASTED MUSHROOM TOAST ●	20
shimeji & oyster mushrooms, sherry tarragon cream	
YELLOWFIN TUNA CRUDO ● *	22
white ponzu, pickled mustard seeds, herb, cucumber and olive	
CRISPY SHRIMP CAKES	20
sauce louis, piquillo pepper, parsley, fennel	
BEEF TARTARE *	21
hand cut filet mignon, truffled egg, green apple, soy, toasted brioche	
GRILLED SPANISH OCTOPUS ●	25
olive oil & lemon poached tomato, olives & garlic, rosemary polenta	
JUMBO SHRIMP COCKTAIL * ●	22
8 poached shrimp, cocktail sauce, lime aioli & lemon	

entrées

GNOCCHETTI PASTA WITH SUNFLOWER PESTO	32
house made gnocchetti, asparagus, snap peas, parmesan, watercress, lemon oil add organic chicken....10, shrimp, salmon or steak...16, diver scallops....20	
CREAMY TRUFFLE RISOTTO ▼●	38
parmesan, black truffle, chives, truffle oil add organic chicken....10, shrimp, salmon or steak...16, diver scallops....20	
CRISPY HALF CAULIFLOWER ▼●	33
salmoriglio, marcona almonds, sweet pepper puree	
FALAFEL & VEGETABLES ▼●	29
hummus, spring vegetables, mustard frill, pickled carrots & onions	
RIGATONI WITH CREEKSTONE FARM BLACK ANGUS RAGU	35
house made rigatoni pasta, slow cooked tomato & black angus beef ragu, parmesan & fennel pollen	
OVEN ROASTED BAJA SEA BASS ●	44
saffron fumet, sancerre wine braised leeks & salsify, grapes & frisée	
PAN SEARED LOCH DUART SALMON	42
preserved lemon fregola, asparagus & confit shallot, fennel, huckleberry pinot noir reduction	
SEARED MAINE DIVER SCALLOPS	48
Snap Peas & Tendrils, Basil Green Curry, Grapefruit, Puffed Kamut	
CHAR ROASTED MARY'S HALF CHICKEN	40
white balsamic honey vinaigrette, roasted fennel carrots & cauliflower, garlic dukkah	
8-HOUR BLACK VINEGAR BRAISED SHORT RIB ●	55
creamy rosemary polenta, duck bacon brussel sprouts, caramelized onion & fig jam	
8oz OVEN ROASTED CREEKSTONE FARM FILET MIGNON*●	64
roasted garlic whipped potatoes, watercress, salmoriglio, vinegar braised cipollini onion add shrimp...16, diver scallops....20	



INN OF THE
SEVENTH RAY
TOPANGA CALIFORNIA
EST 1975

FRESH BAKED
RUSTIC BREAD
fennel seed butter, maldon sea salt,
himalayan rock salt
8

INN-MADE
GLUTEN-FREE BREAD ●
fennel seed butter, maldon sea salt,
himalayan rock salt
8

sides

CRISPY BRUSSEL SPROUTS ●	14
charred pineapple aioli, pumpkin seed & garlic dukkah, parmesan	
CREAMY POLENTA ●	13
soft polenta, mascarpone, rosemary	
ROASTED VEGETABLES ▼●	12
market selection, roasted & sautéed	
ROASTED GARLIC WHIPPED POTATOES ●	14
whipped yukon gold potatoes, roasted garlic, chives	

all dishes are subject to market availability and may change accordingly from day to day. our produce is sourced from local farmer's when possible and our herbs are local or foraged from topanga canyon. menu descriptions are not exhaustive so please alert your server to any allergies.

consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness. *

▼ can be prepared vegan
● can be prepared gluten-free